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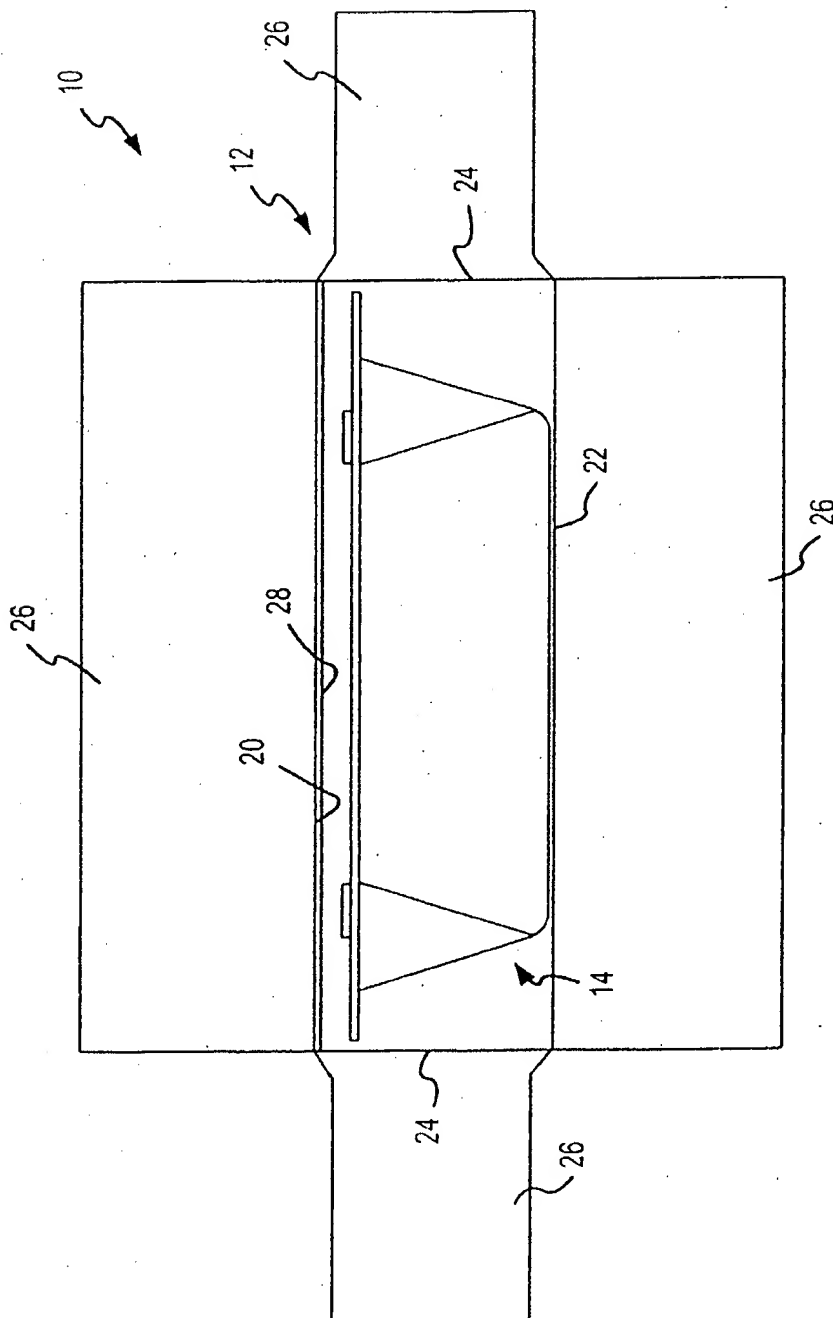


FIG.1

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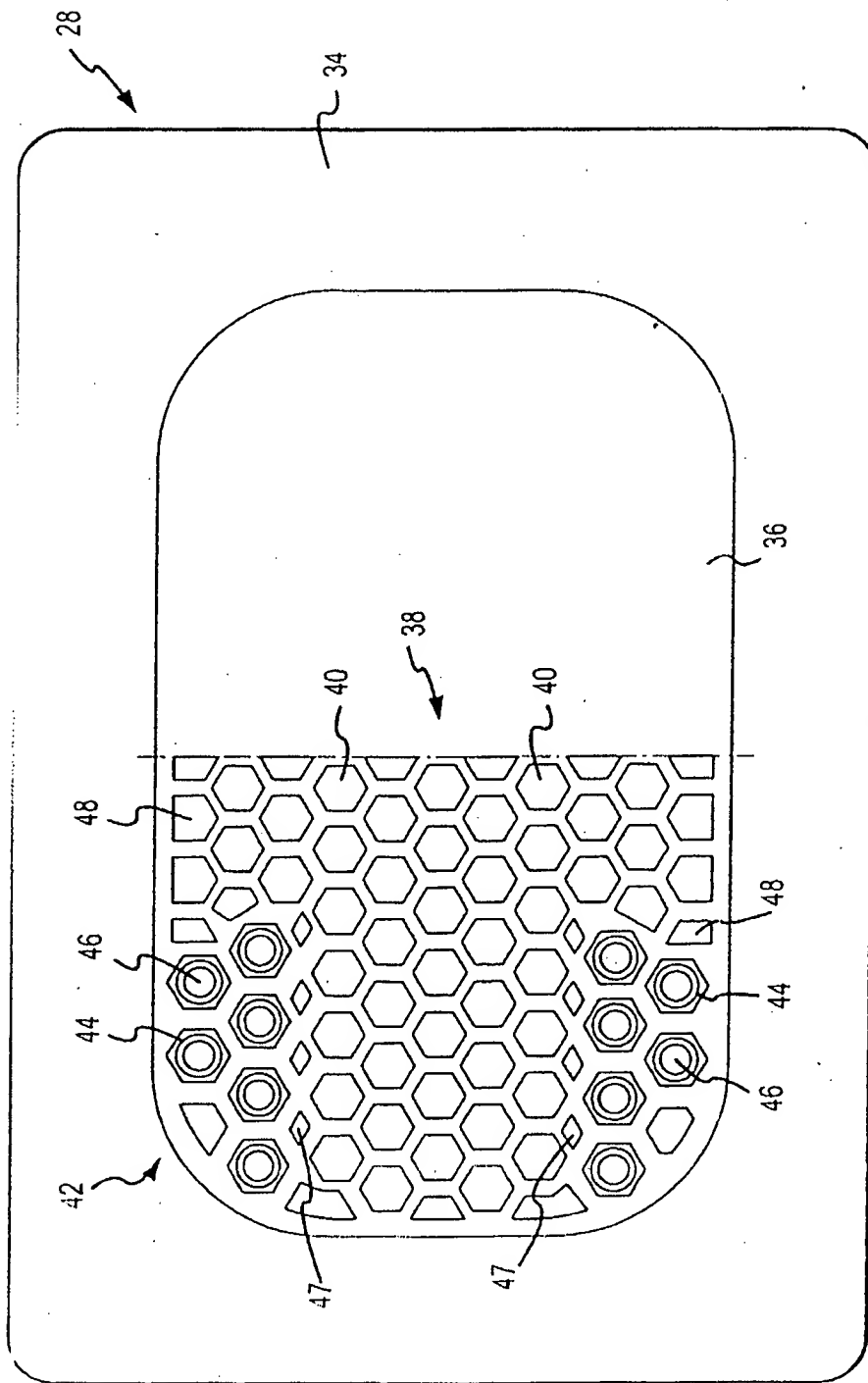


FIG.2

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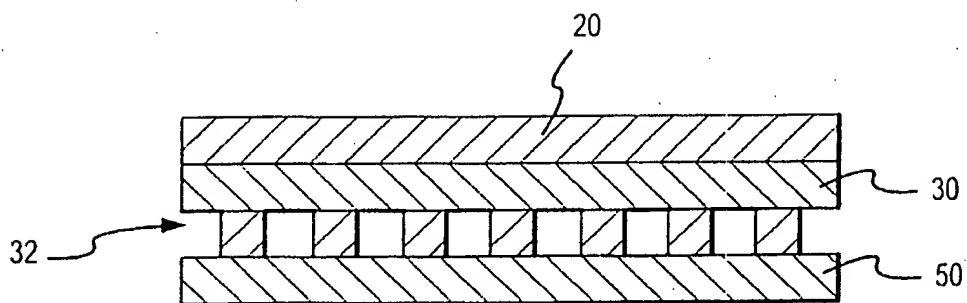


FIG.3

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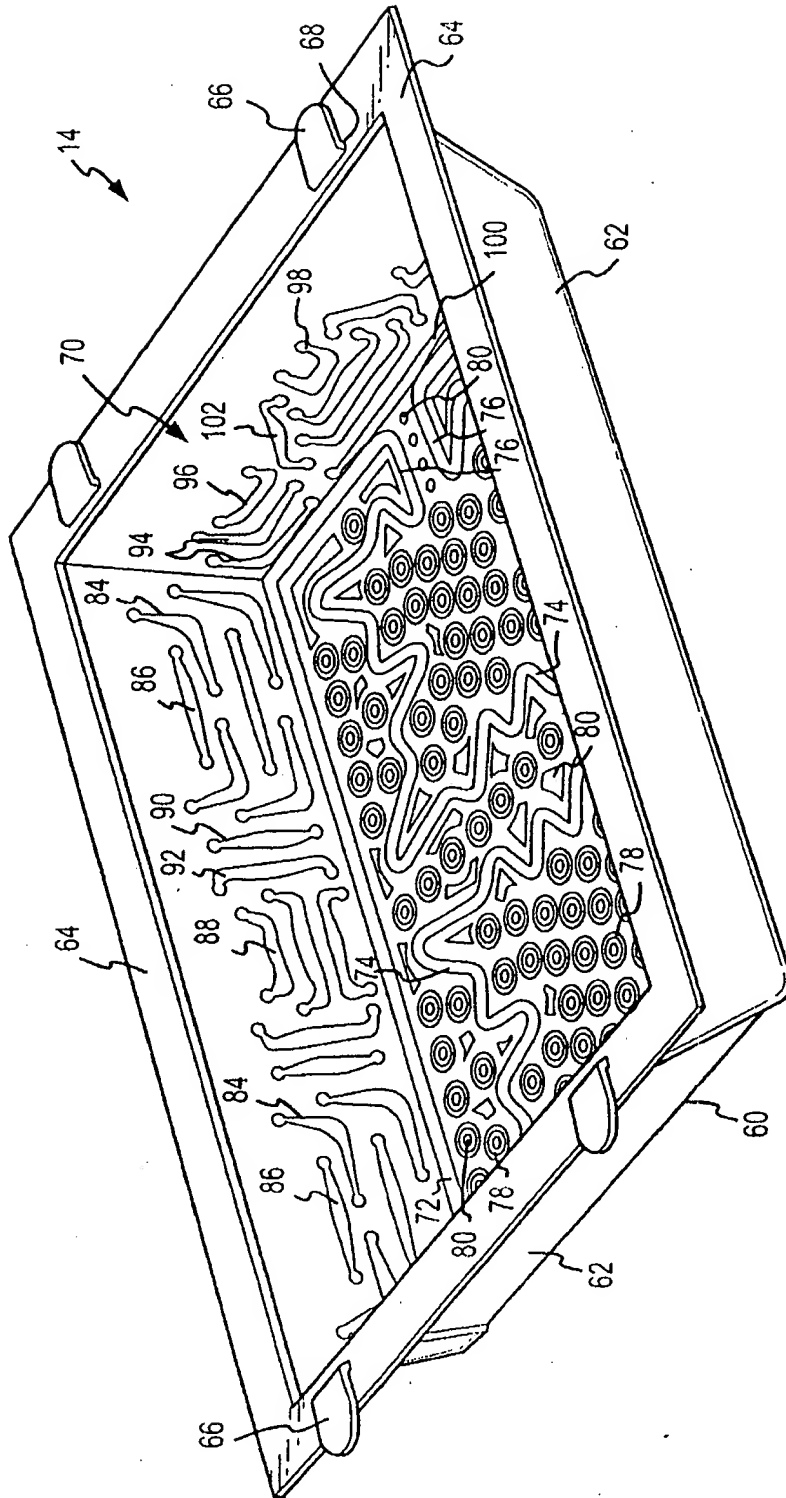


FIG. 4

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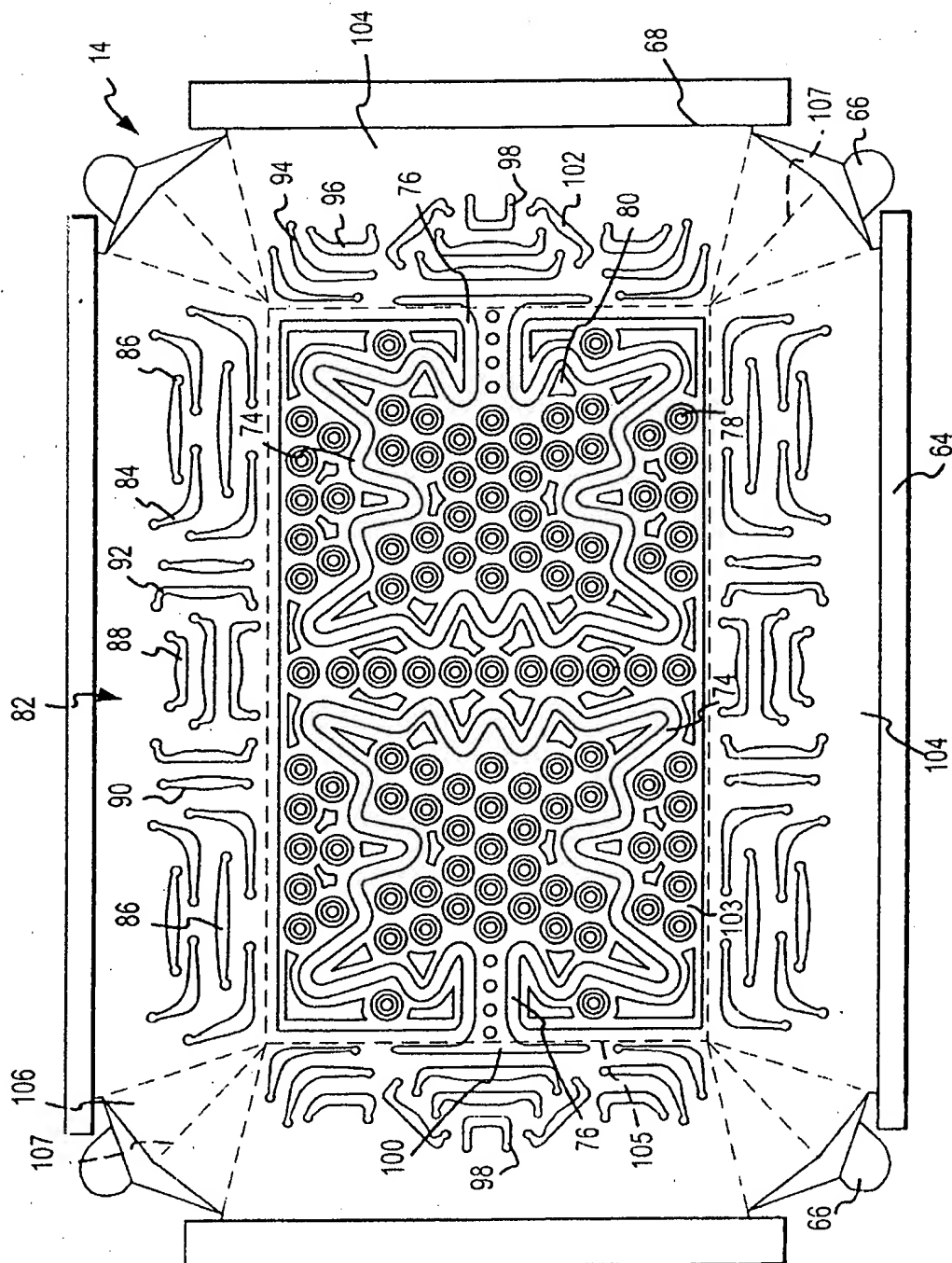


FIG. 5

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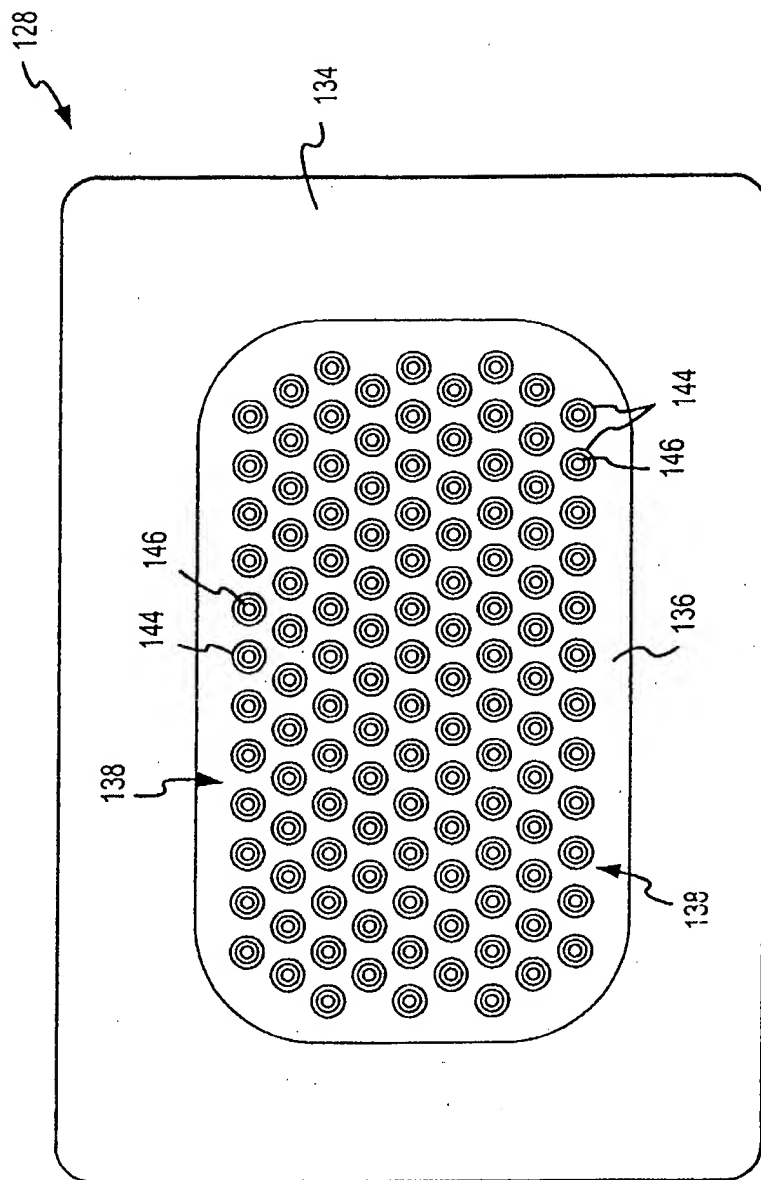


FIG. 6

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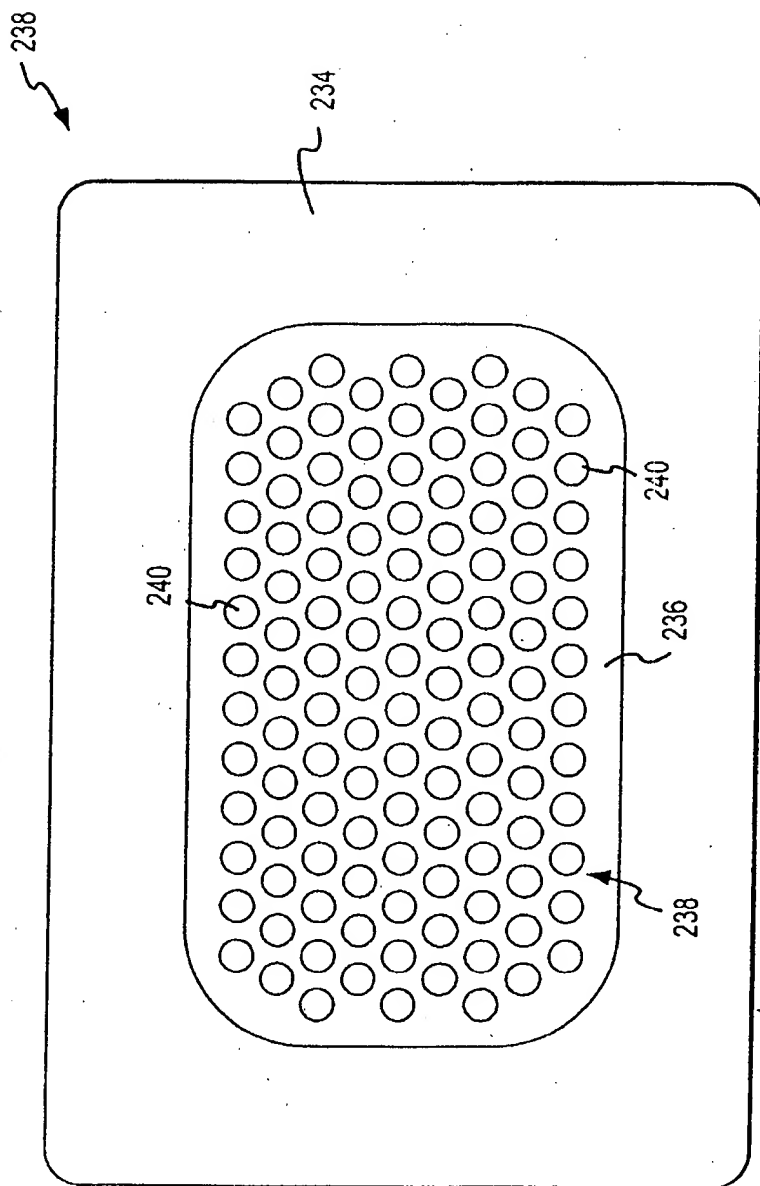


FIG. 7

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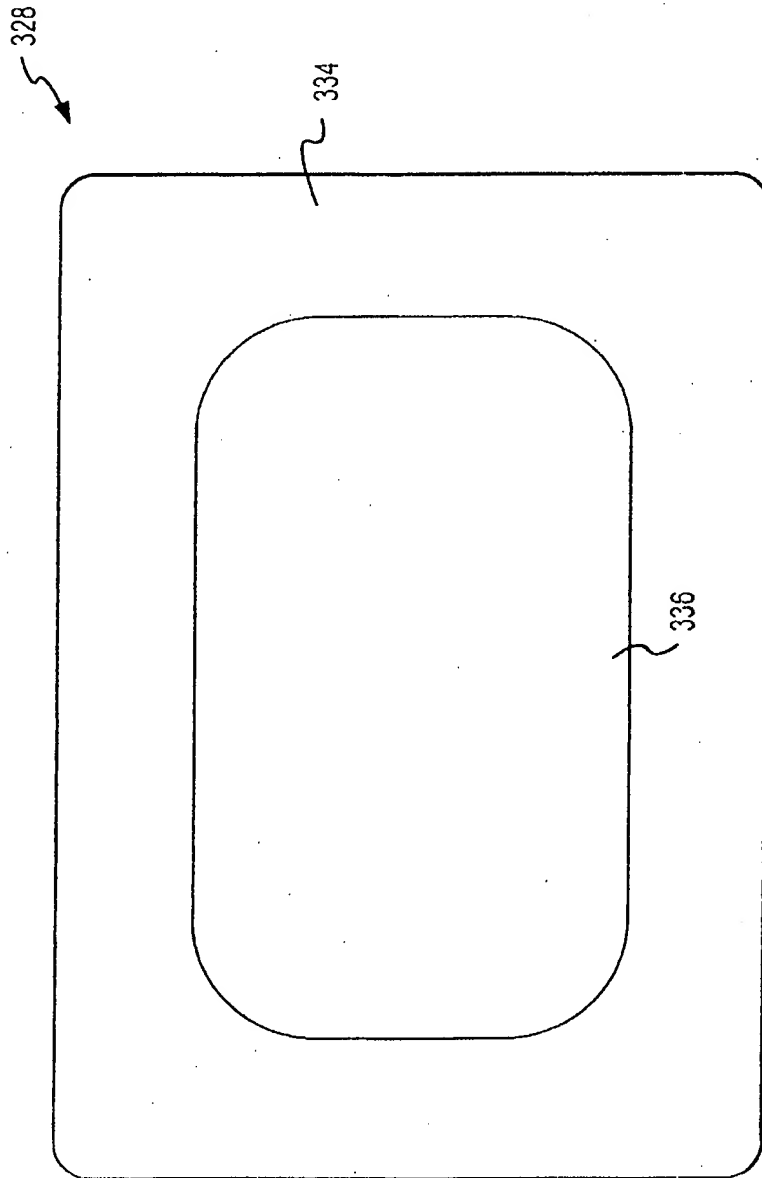


FIG. 8

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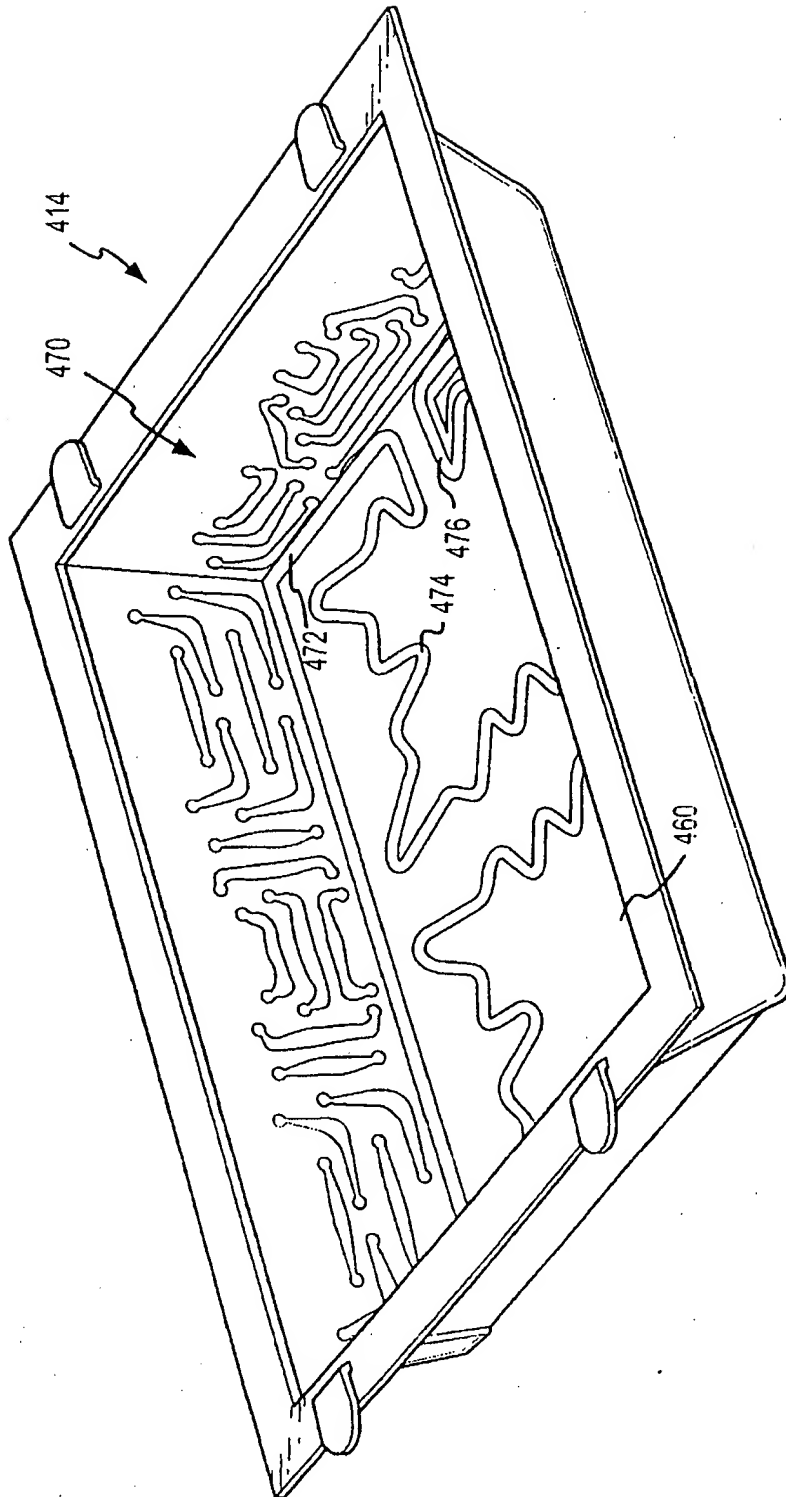


FIG.9

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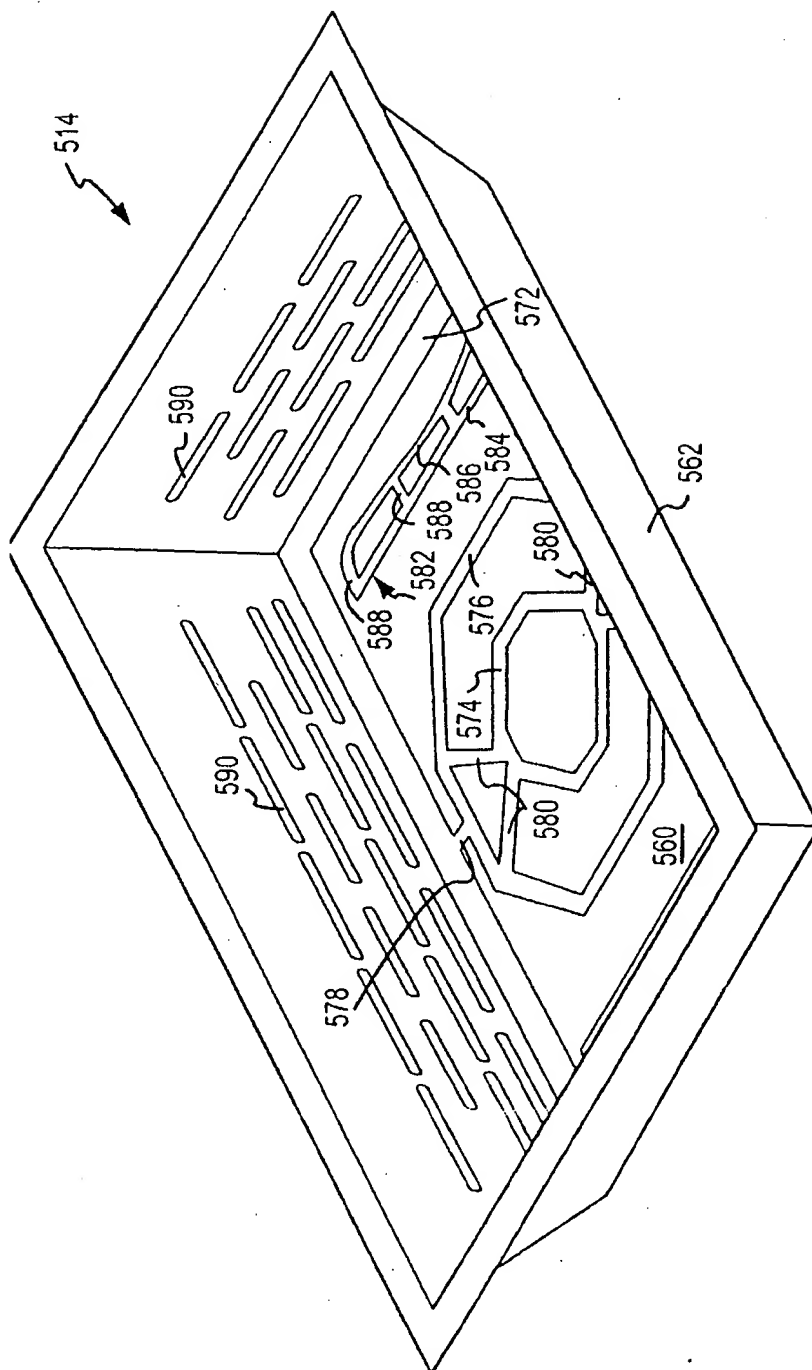


FIG.10

SAMPLE 1

1kg CHICKEN POT PIF
DATA SUMMARY SHEET

TFST # 6
DATE SEP-01

LID DESIGN
TRAY DESIGN:

NONF PROVIDED FOIL
MICROWAVE OVEN:
COOK TIME (MINUTES): 75.00
CONVENTIONAL

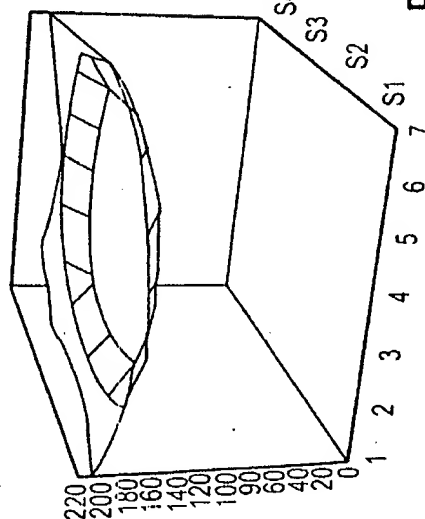
MOISTURE LOSS EVALUATION			
NET WT	INITIAL W	FINAL WT	% LOSS
1015	1032	1020	1.2%

TOP CRUST EVALUATION			
	EDGE	MIDDLE	CENTRAL
% AREA	0.33	0.33	0.34
RATING	5	4	4
% A x R	1.65	1.32	1.36
TOTAL A x R	4.33		

RATING SCALE: 1 = SOGGY/MUSHY

	MAX	MIN	RANGE	AVE	ST.DEV
CENTER	140	138	2	139.3	1.2
MIDDLE	166	147	19	153.5	6.4
PERIPHERA	206	175	31	189.4	8.2
OVERALL	206	138	68	172.8	21.0

GENERAL COMMENTS:
TOP EDGES BURNT
PROCEDURE COMMENTS:



3D REPRESENTATION OF
THE PIE INTERIOR
TEMPERATURE PROFILE

SIDE WALL EVALUATION			
	TOP	MIDDLE	BOTTOM
% AREA	0.33	0.33	0.34
RATING	5	4	4
% A x R	1.65	1.32	1.36
TOTAL A x R	4.33		

2 = SOFT 3 = BARELY DRY 4 = DRY

BOTTOM CRUST EVALUATION			
	EDGE	MIDDLE	CENTRAL
% AREA	0.33	0.33	0.34
RATING	4	4	4
% A x R	1.32	1.32	1.38
TOTAL A x R	4		

5 = DRY/FLAKY

TEMPERATURE PROFILE (F)									
206	188	175	177	182	194	201			
195	160	149	148	151	166	189			
188	150	138	140	140	153	181			
194	158	147	147	151	162	191			
184	194	184	182	187	194	201			

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FIG.11a

SAMPLE 2

1kg CHICKEN POT PIE
DATA SUMMARY SHEET

TEST #: 4
DATE: AUG-30

LID DESIGN:
TRAY DESIGN:

NONE
TRANSPARENT

MICROWAVE OVEN: 14
COOK TIME (MINUTES): 20.00

MOISTURE LOSS EVALUATION			
NET WT	INITIAL W	FINAL WT	% LOSS
974	1076	1019	5.8%

TOP CRUST EVALUATION			
EDGE	MIDDLE	CENTRAL	
0.33	0.33	0.34	
4	2	1	
1.32	0.66	0.34	
TOTAL A x R 2.32			

RATING SCALE: 1 = SOGGY/MUSHY

	MAX	MIN	RANGE	AVE	ST. DEV
CENTER	110	64	46	92.7	25.0
MIDDLE	130	99	31	112.8	11.0
PERIPHERA	204	179	25	192.3	7.7
OVERALL	204	64	140	156.5	43.5

GENERAL COMMENTS:
BOTTOM REGION SOGGY
PROCEDURE COMMENTS:

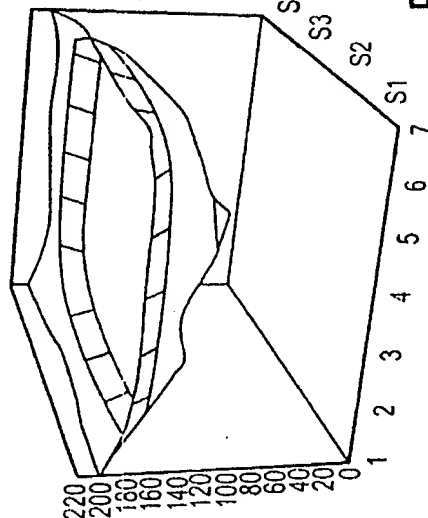
SIDE WALL EVALUATION			
TOP	MIDDLE	BOTTOM	
0.33	0.33	0.34	
4	3	2	
1.32	0.99	0.68	
TOTAL A x R 2.99			

2 = SOFT 3 = BARELY DRY 4 = DRY

BOTTOM CRUST EVALUATION			
EDGE	MIDDLE	CENTRAL	
0.33	0.33	0.34	
2	2	2	
0.66	0.66	0.68	
TOTAL A x R 2			

5 = DRY/FLAKY

TEMPERATURE PROFILE (F)									
204	189	179	183	182	185	189			
202	118	125	100	109	130	204			
195	99	104	64	110	116	200			
196	108	99	105	126	119	196			
201	186	184	190	191	189	199			



3D REPRESENTATION OF
THE PIE INTERIOR
TEMPERATURE PROFILE

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FIG.11b

SAMPLE 3

1kg CHICKEN POT PIE
DATA SUMMARY SHEET
TEST #: 200
DATE: JAN-11

LID DESIGN:
TRAY DESIGN:

CLDC49.L10
COTTBOX54MM
CCT1YWOB9.L11

MICROWAVE OVEN: 16
COOK TIME (MINUTES): 20.00

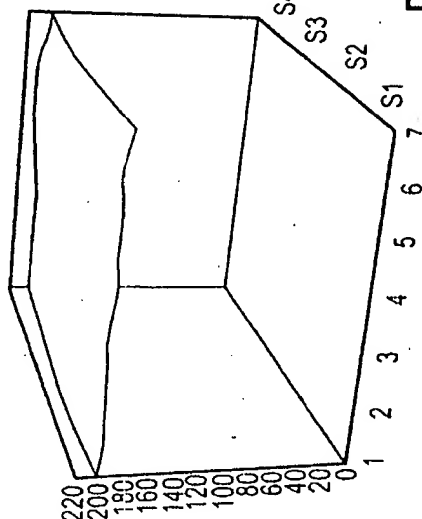
MOISTURE LOSS EVALUATION			
NET WT	INITIAL W	FINAL W	% LOSS
959	1053	924	13.5%

TOP CRUST EVALUATION			
	EDGE	MIDDLE	CENTRAL
% AREA	0.33	0.33	0.34
RATING	5	4.5	5
% A x R	1.65	1.485	1.7
TOTAL A x R	4.84		

RATING SCALE: 1 = SOGGY/MUSHY

	MAX	MIN	RANGE	AVE	ST. DEV
CENTER	208	207	1.08	207.1	0.6
MIDDLE	210	206	4.14	208.0	1.2
PERIPHERA	209	198	11.49	203.8	2.8
OVERALL	209.75	197.5	12.24	205.6	3.0

GENERAL COMMENTS:
NOT A VERY FIT TIGHT WITH TRAY.
PROCEDURE COMMENTS:



3D REPRESENTATION OF
THE PIE INTERIOR
TEMPERATURE PROFILE

FIG.11c

SIDE WALL EVALUATION			
	TOP	MIDDLE	BOTTOM
% AREA	0.33	0.33	0.34
RATING	5	3.5	5
% A x R	1.65	1.155	1.7
TOTAL A x R	4.505		

2 = SOFT 3 = BARELY DRY 4 = DRY

BOTTOM CRUST EVALUATION			
	EDGE	MIDDLE	CENTRAL
% AREA	0.33	0.33	0.34
RATING	4	4	3
% A x R	1.32	1.32	1.02
TOTAL A x R	3.66		

5 = DRY/FLAKY

TEMPERATURE PROFILE (F)											
202	201	203	203	201	203	198	206	207	208	208	207
207	209	207	207	208	207	205	207	209	207	208	205
207	209	207	206	210	209	206	207	209	207	209	206
202	204	202	205	209	207	202	202	204	202	205	202

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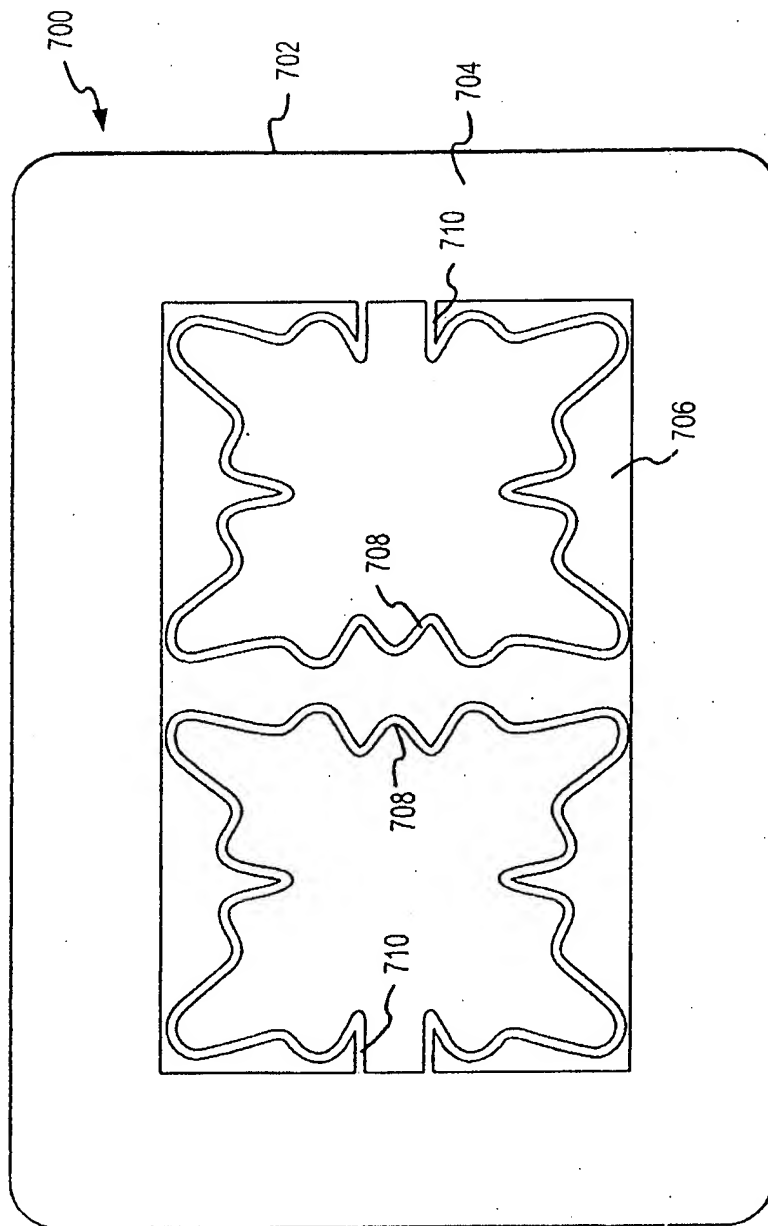


FIG. 12